

# Testimonial Page

*"Dear McArthur's,*

*We couldn't have had a better place for a wedding, everything was clean and ready for us to decorate, it made the day run so smoothly, your staff was awesome! Whatever we needed, or asked for they were there to lend a helping hand, please appreciate your staff, it's hard to find good help. The food was wonderful and was kept full at all times. Hat's off to the chefs in the kitchen. Everyone was so impressed with the hall and the food. You received nothing but compliments on everything.*

*Thanks again for a perfect wedding."*

*"To all who worked at the Lingbeck- Hauschildt reception,*

*We want everyone to know what a wonderful job they did! The tables were cleaned, the beverage was poured and the food was perfect. It all came together to make a very memorable day for the Bride, Groom and all the family and friends. McArthur's, your staff is outstanding!*

*Thank you so much for all you did."*

*"Dear McArthur's Staff,*

*Thank you so much for the wonderful service and food you provided to us and our guests for our wedding! Thank you for making our day so special and our reception just perfect! Your hospitality was appreciated by many and the dinner was awesome! God surely blessed us with an amazing day full of sunshine, family and friends. We are delighted we were able to celebrate at your place!*

*Blessings and Love"*

*"McArthur's,*

*Just a note to say thank you for a great evening we had for our son's grooms dinner. The food was great and we had plenty. Our staff was nice and accommodating and we appreciated the extras that you did. Our guests have told us that the food served that night was better than the food served at Treasure Island the day of the wedding. So thanks again and we recommend anyone coming to McArthur's."*

*"Gopher Hills Staff,*

*We wanted to write you a thank you to let you know how much we loved the reception. Everything was perfect. The food was amazing and we had many compliments on it. The place is beautiful which is nice because you don't have to use very many decorations of your own. The staff was wonderful. Very polite and always there when you needed something. It was also very nice of your staff to take down and pack up all of our stuff. Wonderful not to have to worry about that stuff. Basically, we wanted to thank you for giving us a perfect reception. There is nothing I would have done differently!*

*Thank you"*

*"McArthur's,*

*Thank you for helping and making our wedding reception a success. We are so pleased we used the dining room area for our open house – style reception. The room was beautiful and had a relaxed yet elegant atmosphere. It was exactly what we wanted! The food was TERRIFIC and the staff was GREAT to work with. Thanks again for all you did in helping make our party such a fun event."*

# *McArthur's*

## *Banquet & Reception Facility*

### *General Information and Policies*

**Food and Beverage Regulations** ~ Due to Health Department regulations and clubhouse policy, all food and beverage consumed on the premises must be provided by *McArthur's*. Our policy also prohibits the removal of beverages or leftover food from the premises. The only exception to this policy is wedding or themed cakes, which must be provided by a licensed bakery.

**Service Charge and Taxes** ~ Food & non-alcohol beverage prices are subject to 18% service charge and 7.125% sales tax. Alcohol beverage prices are subject to 18% service charge and 9.625% liquor tax. There is also a 7.125% sales tax on the service charge as required by the State of Minnesota. Tax percentages are subject to change without notice if passed by the State of Minnesota. All service charges are the property of *McArthur's* and not of the employee.

**Food Minimum & Room Rental Fee** ~ The food minimum is the spending amount required on food for your event. This minimum spending does not include taxes, service charges, beverages or room fees. Food Minimums and Room Rental Fees vary, and will be quoted at the time of booking. The Room Rental Fee includes use of the facility, set-up of tables & chairs, appropriate table skirting, china & glassware, and on-site catering staff. White linen napkins and tablecloths will be made available at a 25 cent per guest rental fee. A bartender fee may apply based on your anticipated guests.

**Guarantees** ~ The final guest head count must be submitted to the catering office 5 business days prior to your function. This is the minimum number of guests you will be charged for. Final billing will be based on the actual number attending the function or the guaranteed number whichever is greater. If no guarantee is submitted, the last number given to the Catering Office will be considered the final guarantee.

**Deposits** ~ A deposit is required to confirm a banquet room reservation. The deposit amount will be quoted at the time of booking, and is non-refundable should the event cancel. The deposit will be applied towards payment of the final bill.

**Billing and Payment** ~ An estimated bill will be presented for pre-payment one week prior to all social events and wedding receptions. This cost estimate must be paid by cashiers check or credit card, with payment of additional costs to be made immediately following the function by personal check or credit card. Pre-payment of all other events will be arranged at the discretion of the catering office. Any overpayment will be refunded through the accounting office at the earliest possible date.

**Cancellations** ~ Submitted deposits are non-refundable should the event cancel. Room reservations must be canceled greater than 120 days from the event date to avoid further penalty. Friday and Saturday cancellations that occur for the Ballroom within 120 days from the event date will be assessed a \$1000.00 cancellation fee in addition to the submitted deposit. Fees for weekday cancellations within 120 days from the event date may apply, and will be determined at the discretion of the catering office. If any function cancels within 7 days prior to an event date, the party is responsible for the room charge as well as the entire food minimum.

**Menu Selections & Planning** ~ Food and beverage arrangements should be submitted to the catering office no less than 3 weeks prior to your event date. You may select up to 2 served entrees; however, there will be an additional split entrée charge of \$1.00 per person for this service. The numerical breakdown of your selections is due 72 business hours prior to your event date, as well as a coding system (i.e. place cards) for the split entrée menu. The

Catering Department can help create or customize our menu to meet your event or dietary needs. Due to market conditions, prices are subject to change without notice, and cannot be confirmed more than 60 days prior to your function.

**Food Tasting** ~ Trial dinners can be scheduled through the catering office at least one month prior to your event date. Tastings are not provided on a complimentary basis. Hors d'oeuvres, desserts and some entrées may not be available for tasting.

**Wedding/Themed Cakes** ~ You are welcome to provide a cake for your special event from any licensed bakery. A \$75.00 cake cutting & serving fee may apply. However, if you purchase a cake through us, from the Buttercream Collection, there will be no charge for cake cutting & serving.

**Alcohol Consumption/Bartenders** ~ As the host, you are responsible for the behavior of your guests. We ask your cooperation in requiring responsible alcohol consumption by your guests. Minnesota State Law prohibits the service of alcohol to anyone under the age of 21. *McArthur's* reserves the right to refuse service to any guest who appears to be intoxicated or provides alcoholic beverages to minors. Please be aware that valid photo ID is required by all attendees to purchase alcohol. *McArthur's* is licensed to serve alcohol until 12:00 am.

**Smoking Policy** ~ *McArthur's* is a non-smoking establishment. Smoking is permitted outside.

**Linens** ~ *McArthur's* will supply skirting for your special event. White linen napkins and tablecloths are provided for a nominal 25 cent per guest fee. The Catering Department would be happy to assist in the rental of other colors or specialty linens at an additional charge.

**Centerpieces/Decorations** ~ For your convenience we offer for rent white votive candles with holder at \$1.00 each and beveled mirror tiles at \$2.00 each. Ceiling draping is also available for an additional charge. Check first with the catering office regarding open flames and other candlelight décor that you wish to provide. Please note: Confetti and Glitter are not permitted.

**Event Set-up & Tear-down** ~ You are responsible for assembling and placing centerpieces and decorations not provided by *McArthur's*. Vendor deliveries and centerpiece/décor set-up times must be arranged through the catering office. You are also responsible for the removal of any room decorations provided for your event. *McArthur's* does not take responsibility for any items left behind after an event's conclusion. No items shall be fixed to the walls or ceiling without prior approval.

**Clean Up** ~ *McArthur's Banquet and Reception Facility* reserves the right to charge an appropriate cleaning fee if the condition of the room(s) or grounds deems this necessary. Any damage to the facility or property caused by an attendee, performer or hired set-up personnel shall be the responsibility of the host of the party, and will be billed accordingly.

# *McArthur's*

WOOD GRILL AND BANQUET FACILITY

---

## *Banquet Pricing Schedule*

### ***Great Room:***

*Located Upstairs Overlooking the Golf Course and Seats Up to 110 Inside and an Additional 60 on the patio.*

*Rental Charge*

*Friday: \$250*

*Saturday: \$350*

*Sunday: \$250*

*Monday to Thursday: Varies*

*Rates May Vary with Seasonality*

### ***Cannon River Room:***

*Located Downstairs with Elevator Access. Beautifully Draped Two Tiered High Ceilings with Outdoor Patio Seating and Easy Rear Entry. Seats up to 210 people.*

*Rental Charge*

*Friday: \$400*

*Saturday: \$500*

*Sunday: \$300*

*Monday to Thursday: Varies*

### ***Vermillion River Room:***

*Located Downstairs with Elevator Access. Beautifully Draped Two Tiered High Ceilings. Seats up to 180 people.*

*Rental Charge*

*Friday: \$400*

*Saturday: \$500*

*Sunday: \$300*

*Monday to Thursday: Varies*

*Rental Fees Include All Tables and Chairs, Chinaware and Glasses and Cleaning.*

***Rent the Cannon River Room and the Vermillion River Room Together and Save \$150!***

# *Beverage Selections*

## *Non-Alcohol*

<i>Fruit Punch/ gallon</i>	<i>\$20</i>	<i>Pop/ can or glass</i>	<i>\$2</i>	<i>Pop/ pitcher</i>	<i>\$6</i>
<i>Lemonade/ gallon</i>	<i>\$14</i>	<i>Milk/ carafe</i>	<i>\$6</i>	<i>Juice/ carafe</i>	<i>\$6</i>
<i>Iced Tea/ gallon</i>	<i>\$14</i>	<i>Coffee/ gallon</i>	<i>\$16</i>	<i>Coffee/ pot</i>	<i>\$5</i>
<i>Bottled Water/ ea</i>	<i>\$2</i>	<i>Hot Tea/ bag</i>	<i>\$1.25</i>	<i>Hot Cocoa/ cup</i>	<i>\$1.50</i>

## *Cocktails*

<i>Rail Brands/ glass</i>	<i>\$3.75</i>	<i>Call Brands/ glass</i>	<i>\$4.25</i>	<i>Premium Brands/ glass</i>	<i>\$5.25</i>
---------------------------	---------------	---------------------------	---------------	------------------------------	---------------

## *Keg & Bottled Beer*

<i>Domestic Keg</i>	<i>\$250</i>	<i>Domestic Bottle</i>	<i>\$3.75</i>
<i>Import/Premium</i>	<i>\$350</i>	<i>Import/Premium Bottle</i>	<i>\$4.25</i>

## *Wines*

*Served tableside or butler passed*

<i>House Selection Glass</i>	<i>\$5</i>	<i>House Selection Bottle</i>	<i>\$16</i>
------------------------------	------------	-------------------------------	-------------

## *Champagne*

*Served tableside or butler passed*

<i>House Selection</i>	<i>\$20</i>
<i>Sparkling Apple Cider</i>	<i>\$13</i>
<i>Feuillatte Brut</i>	<i>price available upon request</i>
<i>D'Asti Moscato</i>	<i>price available upon request</i>
<i>Haton Rose Brut</i>	<i>price available upon request</i>
<i>Champagne Punch/ gallon</i>	<i>\$30</i>

*There is a \$150 Beverage Minimum on All Events.*

*Prices do not include applicable 7.125% sales or 9.625% liquor tax and 18% service charge.*

*Prices are subject to change without notice.*

# *Cold Hors D'oeuvres*

## *Selections*

### ***Fresh Fruit Display***

*Berries & Melons served with Vanilla Dip*  
\$2.50 per person

### ***Bruschetta***

*Garlic, Tomato, Basil served on  
Toasted Baquettes*  
\$1.75 per person

### ***Chips & Salsa***

*Tortilla Chips & Salsa*  
\$1.25 per person

### ***Spinach Dip***

*Stuffed in Hawaiian Bread*  
\$150.00 per 100 people

### ***Curried Chicken Salad***

*Served w/ Petite Herb Biscuit*  
\$1.25 per piece

### ***Chex Mix***

\$10.00 per pound

### ***Fresh Crudités Display***

*Baby Carrots, Celery, Broccoli & Cauliflower*  
*Served w/ Dip*  
\$2.25 per person

### ***Whole Poached Salmon***

*Garnished w/ Onions, Eggs, Cucumbers,  
Tomatoes & Crackers*  
\$185.00 per 100 people

### ***Antipasto Platter***

*Salami, Pepperoncini, Artichoke  
Hearts, Olives, Asparagus  
Spears & Cherry Tomatoes*  
\$125.00 per 100 people

### ***Domestic Cheese Display***

*Assorted Cheese & Crackers*  
\$2.25 per person

### ***Mixed Nuts***

*A Variety of Mixed Nuts*  
\$12.00 per pound

### ***Devilled Eggs***

*Served w/ Smoked Paprika*  
\$1.00 per piece

### ***Smoked Salmon Mousse***

*Served w/ Assorted Breads*  
\$1.75 per person

### ***Shrimp Cocktail***

*Jumbo Shrimp served w/  
Cocktail Sauce*  
\$2.25 per piece

*Prices do not include 7.125% sales taxes and 18% service charge.  
Prices are subject to change without notice.*

# Hot Hors D'oeuvres Selections

## **Meatballs**

BBQ, Sweet & Sour or Swedish  
100 for \$75.00

## **Mini Egg Rolls**

Served w/ Sweet & Sour Sauce  
100 for \$100.00

## **Chicken Wings**

Buffalo, Teriyaki, Sweet & Sour  
100 for \$150.00

## **Golden Chicken Strips**

Served w/ Honey Mustard or BBQ Sauce  
100 for \$150.00

## **Spinach & Artichoke Dip**

Served with Toasted Baguette  
Serves 100 for \$150.00

## **Shrimp & Pork Pot stickers**

Served w/ Sweet & Sour Mango Sauce  
100 for \$175.00

## **Mini Quiches**

Cheese, Veggie, or Seafood  
100 for \$165.00

## **Cream Cheese Wonton**

Served w/ Sweet & Sour Sauce  
100 for \$100.00

## **Mini Quesadillas**

Seasoned Beef or Chicken  
100 for \$165.00

## **Crab Dip**

Hot & Cheesy served w/ Toasted Baguettes  
\$190.00 for 100/ \$95.00 for 50

## **Stuffed Mushrooms**

Cheese, Crab & Cheese, or  
Italian Sausage 100 for \$175.00

## **Honey Chipotle Shrimp**

Served w/ Citrus Salsa & Crispy  
corn chips \$2.50 per piece

## **Beef Hibachi Skewers**

Served w/ Horseradish Sauce  
100 for \$200.00

## **Chicken Satays**

Marinated Chicken w/ BBQ  
Peanut Sauce 100 for \$200.00

## **Tenderloin Canapés Medallions**

Grilled Tenderloin on a Toasted  
Baguette 100 for \$275.00

## **Mini Crab Cakes**

Served w/ Remoulade  
100 for \$200.00

## **Potato Skins**

Stuffed w/ Cheese & Bacon  
100 for \$150.00

## **Mini Gourmet Pizzas**

Choice of Traditional, Pesto or  
Spicy Chicken 100 for \$175.00

## **Scallop Nachos**

Served w/ Guacamole & Crispy  
Corn Chips \$2.00 per person

## **Bacon Wrapped Scallops**

Scallops Wrapped in Bacon  
100 for \$200.00

Prices do not include 7.125% sales taxes and 18% service charge.  
Prices are subject to change without notice.

# *Dinner Entrées*

*All entrées served with House Salad, Fresh Rolls & Butter,  
Chef's Seasonal Vegetable, choice of Baked Potato with Sour Cream,  
Roasted Garlic Creamed Potatoes, or Herb Roasted Potatoes,  
Coffee, Tea and Milk*

## ***Filet of Beef... \$27***

*Wood Grilled with choice of Herb Butter /or/ Choron Sauce*

## ***12 oz Herb Crusted Prime Rib... \$25***

*Wood Grilled with Worcestershire Glaze and Fresh Herbs*

## ***Double Cut Pork Chop ... \$21***

*Wood Grilled with Raspberry Barbeque Glaze*

## ***Garlic Herb Chicken Breast... \$20***

*with Champagne Butter Sauce /or/ Mushroom Demi-Glaze*

## ***Almond Crusted Walleye Fillet... \$25***

*White Wine Broiled with Toasted Almonds*

## ***Wood Grilled Salmon... \$22***

*With Tangerine Butter Sauce*

## ***Filet of Beef and Shrimp Combo... \$32***

*6oz. Filet with Wood Grilled Scampi Shrimp*

## ***Turkey Feast... \$20***

*Roasted Turkey Breast with Mashed Potatoes, Turkey Gravy and Cornbread Stuffing*

## ***Full Rack of BBQ Ribs... \$23***

*Tender and Smokey with Our Homemade BBQ Sauce*

## ***Shrimp Scampi... \$23***

*Wood Grilled with Garlic Parsley Butter*

## ***Wood Grilled Sirloin Steak... \$22***

*Topped with Exotic Mushroom Sauce*

*Plated entrees are limited to three selections and must be ordered in advance.*

*Prices do not include 7.125% sales taxes and 18% service charge.*

*Prices are subject to change without notice.*

# *Grand Reception Buffet*

**\$18.95 per person**  
**(50-guest minimum)**

## **Includes:**

*Tossed Salad with Assorted Dressings*  
*Fresh Fruit Display*  
*Penne Pasta with Marinated Vegetables*  
*Fresh Rolls and Butter*  
*Coffee, Tea and Milk*

## **Choice of Two Entrées**

*Herb Roasted Chicken Breast with Champagne Butter Sauce*  
*Grilled Salmon with Pesto Cream*  
*Roasted Top Round of Beef with Roasted Mushroom Sauce*  
*Rosemary Roasted Pork Loin with Dijon Robert Sauce*  
*Lemon Baked Cod with Fresh Herbs*

## **Choice of One Starch**

*Garlic Creamed Potatoes*  
*Onion Roasted New Potatoes*  
*Scalloped Potatoes*  
*Baked Potato with Sour Cream*

## **Choice of One Vegetable**

*Blend of Beans and Carrots*  
*Buttered Sweet Corn*  
*Honey Glazed Carrots*  
*California Blend*

***Add \$2.00 per person for "all you can eat."***

*Prices do not include 7.125% sales taxes and 18% service charge.*  
*Prices are subject to change without notice.*

# *Intimate Gathering Buffet*

**\$16.95 per Person**  
(50-guest minimum)

## **Includes:**

*Tossed Salad with Assorted Dressings*  
*Choice of Fresh Cut Fruit OR Mediterranean Pasta Salad*  
*Fresh Rolls and Butter*  
*Coffee, Tea and Milk*

## **Choice of Two Entrées**

*Oven Baked Chicken*  
*Roasted Top Round of Beef Au Jus*  
*Honey Glazed Pit Ham*  
*Sliced Smoked Turkey Breast with Dressing & Gravy*  
*Beef Tip Stroganoff over Egg Noodles*

## **Choice of One Starch**

*Garlic Creamed Potatoes*  
*Onion Roasted New Potatoes*  
*Scalloped Potatoes*  
*Rice Pilaf*  
*Penne Alfredo or Red Sauce*  
*Baked Potato with Sour Cream*

## **Choice of One Vegetable**

*Blend of Beans and Carrots*  
*Buttered Sweet Corn*  
*Honey Glazed Carrots*  
*California Blend*

***Add \$2.00 per person for "All you can eat."***

*Prices do not include 7.125% sales taxes and 18% service charge.*  
*Prices are subject to change without notice.*

# Country Buffet

**\$14.95 per person**  
(24 Guest minimum)

**Includes:**

Tossed Salad with Assorted Dressings  
Swedish Meatballs  
Herb Grilled Chicken Breast with black pepper cream gravy  
Roasted Garlic Mashed Potatoes  
Buttered Sweet Corn  
Fresh Dinner Rolls  
Coffee, Tea and Milk

# Backyard BBQ Buffet

**\$12.95 per person**  
(24 Guest minimum)

**Includes:**

Tossed Salad with Assorted Dressings  
BBQ Chicken  
Smoky Pulled Pork with Fresh Sliced Buns  
Roasted Garlic Mashed Potatoes  
Buttered Sweet Corn  
Coffee, Tea and Milk

# Picnic Buffet

**\$11.95 per person**  
(24 guest minimum)

Grilled Hamburgers  
with all of the fixings  
Grilled Brats with Sauerkraut  
Ranch Style Baked Beans  
Sweet Corn on the Cob with Smoked Chile Butter  
Creamy Cole Slaw  
Kettle Potato Chips  
Dill Pickle Spears

Prices do not include 7.125% sales tax and 18% service charge.  
Prices are subject to change without notice.

# *Continental Breakfast*

***\$6.95 per person***

*Assorted Fresh Muffins  
Mini Bagels w/Cream Cheese  
Fresh Cut Fruit*

*Orange Juice  
Coffee, Tea and Milk*

# *Breakfast Buffet*

***\$9.95 per person***  
*(25 guest minimum)*

*Denver Scramble*

*Choice of Two:  
Crispy Bacon, Sausage Links, or Ham*

*Hash brown Potatoes*

*Fresh Cut Fruit*

*Assorted Fresh Pastries & Doughnuts*

*Orange Juice  
Coffee, Tea and Milk*

*Prices do not include 7.125% sales taxes and 18% service charge.  
Prices are subject to change without notice.*

# Dessert Selections

## Plated Desserts

Chocolate Mouse Cake  
Key Lime Pie  
Bourbon Pecan Pie  
Assorted Cheesecakes  
Blueberry Lemon Cobbler  
Apple Pie with Cinnamon Whipped Cream

\$3.50 per slice

## Assorted Cookies & Bars

Includes a selection of Chocolate Chip, Oatmeal Raisin,  
Peanut Butter, Sugar, Chef's Variety,  
Gourmet Fruit & Chocolate Bars  
Cookies- \$12.00 per dozen  
Bars- \$15.00 per dozen

## Ice Cream

1 Scoop - \$2.00  
2 Scoops - \$3.00  
with brownie- add \$1.50

Served with Whipped Cream, Cherry and  
choice of One Topping:  
Caramel  
Chocolate /or/  
Strawberry Sauce

## Chocolate Dipped Strawberries

Hand Dipped in Dark Chocolate  
(available seasonally)  
\$22.00 per dozen

Prices do not include 7.125% sales taxes and 18% service charge.  
Prices are subject to change without notice.